## Katherine M Phillips

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58
papers

3,426
citations

h-index

58
g-index

3,776
ext. papers

4.72
ext. citations

avg, IF

L-index

#	Paper	IF	Citations
58	The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. <i>Nutrition Journal</i> , <b>2010</b> , 9, 3	4.3	477
57	Content of redox-active compounds (ie, antioxidants) in foods consumed in the United States. <i>American Journal of Clinical Nutrition</i> , <b>2006</b> , 84, 95-135	7	415
56	Phytosterol composition of nuts and seeds commonly consumed in the United States. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9436-45	5.7	293
55	Free and Esterified Sterol Composition of Edible Oils and Fats. <i>Journal of Food Composition and Analysis</i> , <b>2002</b> , 15, 123-142	4.1	231
54	Effects of reducing dietary saturated fatty acids on plasma lipids and lipoproteins in healthy subjects: the DELTA Study, protocol 1. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , <b>1998</b> , 18, 441-	99.4	212
53	Descriptive characteristics of the dietary patterns used in the Dietary Approaches to Stop Hypertension Trial. DASH Collaborative Research Group. <i>Journal of the American Dietetic Association</i> , <b>1999</b> , 99, S19-27		187
52	New and existing oils and fats used in products with reduced trans-fatty acid content. <i>Journal of the American Dietetic Association</i> , <b>2006</b> , 106, 867-80		162
51	Vitamin D and sterol composition of 10 types of mushrooms from retail suppliers in the United States. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7841-53	5.7	110
50	Comparison of monounsaturated fat with carbohydrates as a replacement for saturated fat in subjects with a high metabolic risk profile: studies in the fasting and postprandial states. <i>American Journal of Clinical Nutrition</i> , <b>2007</b> , 86, 1611-20	7	106
49	Determination of Sterols in Foods: Recovery of Free, Esterified, and Glycosidic Sterols. <i>Journal of Food Composition and Analysis</i> , <b>2001</b> , 14, 631-643	4.1	80
48	Stability of vitamin C in frozen raw fruit and vegetable homogenates. <i>Journal of Food Composition and Analysis</i> , <b>2010</b> , 23, 253-259	4.1	73
47	Quality-control materials in the USDA National Food and Nutrient Analysis Program (NFNAP). <i>Analytical and Bioanalytical Chemistry</i> , <b>2006</b> , 384, 1341-55	4.4	69
46	Comparison of monounsaturated fat with carbohydrates as a replacement for saturated fat in subjects with a high metabolic risk profile: studies in the fasting and postprandial states. <i>American Journal of Clinical Nutrition</i> , <b>2007</b> , 86, 1611-1620	7	68
45	Vitamin D mushrooms: comparison of the composition of button mushrooms (Agaricus bisporus) treated postharvest with UVB light or sunlight. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 87	2 <del>4</del> -32	64
44	Precise quantitative determination of phytosterols, stanols, and cholesterol metabolites in human serum by capillary gas-liquid chromatography. <i>Biomedical Applications</i> , <b>1999</b> , 732, 17-29		55
43	ANALYSIS OF STERYL GLUCOSIDES IN FOODS AND DIETARY SUPPLEMENTS BY SOLID-PHASE EXTRACTION AND GAS CHROMATOGRAPHY. <i>Journal of Food Lipids</i> , <b>2005</b> , 12, 124-140		54
42	Comparison of 4 nutrient databases with chemical composition data from the Dietary Approaches to Stop Hypertension trial. DASH Collaborative Research Group. <i>Journal of the American Dietetic Association</i> . <b>1999</b> . 99. S45-53		54

## (2011-2009)

41	Total antioxidant content of alternatives to refined sugar. <i>Journal of the American Dietetic Association</i> , <b>2009</b> , 109, 64-71		51
40	Matrix-specific method validation for quantitative analysis of vitamin C in diverse foods. <i>Journal of Food Composition and Analysis</i> , <b>2012</b> , 26, 12-25	4.1	42
39	Simplified gravimetric determination of total fat in food composites after chloroform-methanol extraction. <i>JAOCS, Journal of the American Oil ChemistsuSociety</i> , <b>1997</b> , 74, 137-142	1.8	40
38	Vitamin D4 in mushrooms. <i>PLoS ONE</i> , <b>2012</b> , 7, e40702	3.7	35
37	Comparison of Total Folate Concentrations in Foods Determined by Microbiological Assay at Several Experienced U.S. Commercial Laboratories. <i>Journal of AOAC INTERNATIONAL</i> , <b>2005</b> , 88, 805-813	1.7	35
36	Development and validation of control materials for the measurement of vitamin D3 in selected US foods. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 527-534	4.1	34
35	Phytosterol content of experimental diets differing in fatty acid composition. <i>Food Chemistry</i> , <b>1999</b> , 64, 415-422	8.5	32
34	Diet design for a multicenter controlled feeding trial: the DELTA program. Delta Research Group. Journal of the American Dietetic Association, <b>1998</b> , 98, 766-76		30
33	Difference in folate content of green and red sweet peppers (Capsicum annuum) determined by liquid chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9998-1	05072	29
32	Stability of vitamin C in fruit and vegetable homogenates stored at different temperatures. <i>Journal of Food Composition and Analysis</i> , <b>2016</b> , 45, 147-162	4.1	28
31	Effect of freeze-drying and heating during analysis on dietary fiber in cooked and raw carrots. Journal of Agricultural and Food Chemistry, <b>1991</b> , 39, 1216-1221	5.7	27
30	Phytosterol-deficient and high-phytosterol diets developed for controlled feeding studies. <i>Journal of the American Dietetic Association</i> , <b>2009</b> , 109, 2043-51		26
29	Interlaboratory Trial for Measurement of Vitamin D and 25-Hydroxyvitamin D [25(OH)D] in Foods and a Dietary Supplement Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3167-75	5.7	22
28	Cholesterol and vitamin D content of eggs in the U.S. retail market. <i>Journal of Food Composition and Analysis</i> , <b>2013</b> , 29, 110-116	4.1	21
27	Nutrient composition of selected traditional United States Northern Plains Native American plant foods. <i>Journal of Food Composition and Analysis</i> , <b>2014</b> , 34, 136-152	4.1	21
26	EXTENDED VALIDATION OF A SIMPLIFIED EXTRACTION AND GRAVIMETRIC DETERMINATION OF TOTAL FAT TO SELECTED FOODS. <i>Journal of Food Lipids</i> , <b>2008</b> , 15, 309-325		21
25	Validation of diet composition for the Dietary Approaches to Stop Hypertension trial. DASH Collaborative Research Group. <i>Journal of the American Dietetic Association</i> , <b>1999</b> , 99, S60-8		21
24	Folate composition of 10 types of mushrooms determined by liquid chromatography-mass spectrometry. <i>Food Chemistry</i> , <b>2011</b> , 129, 630-636	8.5	20

23	Reference materials to evaluate measurement systems for the nutrient composition of foods: results from USDA's National Food and Nutrient Analysis Program (NFNAP). <i>Analytical and Bioanalytical Chemistry</i> , <b>2007</b> , 389, 219-29	4.4	18
22	Liquid chromatography with ultraviolet and dual parallel mass spectrometric detection for analysis of vitamin D in retail fortified orange juice. <i>Journal of Food Composition and Analysis</i> , <b>2011</b> , 24, 299-306	4.1	17
21	Sterol composition of shellfish species commonly consumed in the United States. <i>Food and Nutrition Research</i> , <b>2012</b> , 56,	3.1	17
20	Vitamin D levels in fish and shellfish determined by liquid chromatography with ultraviolet detection and mass spectrometry. <i>Journal of Food Composition and Analysis</i> , <b>2013</b> , 30, 109-119	4.1	16
19	Implications of two different methods for analyzing total dietary fiber in foods for food composition databases. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 84, 103253	4.1	13
18	Preparation and characterization of control materials for the analysis of conjugated linoleic acid and trans-vaccenic acid in beef. <i>Food Research International</i> , <b>2010</b> , 43, 2253-2261	7	11
17	Summary of reference materials for the determination of the nutrient composition of foods. <i>Accreditation and Quality Assurance</i> , <b>2007</b> , 12, 126-133	0.7	11
16	A mixed mushroom control material to facilitate inter-laboratory harmonization of mushroom composition analyses. <i>Journal of Food Composition and Analysis</i> , <b>2016</b> , 48, 48-66	4.1	10
15	Optimization of Standard Gas Chromatographic Methodology for the Determination of Trans Fat in Unlabeled Bakery Products. <i>Food Analytical Methods</i> , <b>2010</b> , 3, 277-294	3.4	10
14	Seasonal variability of the vitamin C content of fresh fruits and vegetables in a local retail market. Journal of the Science of Food and Agriculture, <b>2018</b> , 98, 4191-4204	4.3	9
13	Heat of immersion in water of Wyodak No. 3 coal as a function of moisture content. Fuel, <b>1986</b> , 65, 647-	6/49	8
12	Dietary fiber, starch, and sugars in bananas at different stages of ripeness in the retail market. <i>PLoS ONE</i> , <b>2021</b> , 16, e0253366	3.7	8
11	Large Variability of Iodine Content in Retail Cow\s Milk in the U.S. Nutrients, 2020, 12,	6.7	7
10	Folic Acid Content of Ready-to-Eat Cereals Determined by Liquid Chromatography-Mass Spectrometry: Comparison to Product Label and to Values Determined by Microbiological Assay. <i>Cereal Chemistry</i> , <b>2010</b> , 87, 42-49	2.4	7
9	Folate content of different edible portions of vegetables and fruits. <i>Nutrition and Food Science</i> , <b>2008</b> , 38, 175-181	1.5	7
8	The Percentage of Dietary Phosphorus Excreted in the Urine Varies by Dietary Pattern in a Randomized Feeding Study in Adults. <i>Journal of Nutrition</i> , <b>2019</b> , 149, 816-823	4.1	4
7	Cooking parameters affect the sodium content of prepared pasta. Food Chemistry, 2019, 271, 479-487	8.5	3
6	The Type and Amount of Dietary Fat Affect Plasma Factor VIIc, Fibrinogen, and PAI-1 in Healthy Individuals and Individuals at High Cardiovascular Disease Risk: 2 Randomized Controlled Trials. <i>Journal of Nutrition</i> , <b>2020</b> , 150, 2089-2100	4.1	1

5 Vitamin D in Foods: An Evolution of Knowledge **2018**, 41-77

4	Fine Tuning a Bile-Enzymatic-Gravimetric Total Dietary Fiber Method. <i>Journal of AOAC INTERNATIONAL</i> , <b>1997</b> , 80, 89-94	1.7	1
3	Survey of vitamin D and 25-hydroxyvitamin D in traditional native Alaskan meats, fish, and oils. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 74, 114-128	4.1	1
2	Iodine in foods and dietary supplements: A collaborative database developed by NIH, FDA and USDA. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 104369	4.1	O
1	Control materials for validating measurement of vitamin D in key foods for the USDA National Food and Nutrient Analysis Program (NFNAP). FASEB Journal, 2008, 22, 868.10	0.9	

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